

## CHICKENON STEW

I've had a few cowboys tell me that this stew is mighty hot to taste. To which I say, I always try it out on one of the boys before the whole bunch starts eating — and then if it's "too hot" I can blame it on him. But it's not often anybody complains about a meal that's as rib-sticking good as this. You get a hearty plateful of it inside you and you know you've had some real food. There's more call for seconds than there are critics.

2½ pounds beef cubes  
2 tablespoons flour  
1 tablespoon paprika  
1 teaspoon dried onion  
2 teaspoons salt  
3 tablespoons lard  
2 sliced onions  
1 clove garlic, minced  
1 28-ounce can tomato  
3 tablespoons chili powder  
1 tablespoon cinnamon  
1 teaspoon ground cloves  
3/4 teaspoon crushed  
peppercorns  
salt and potatoes

